

# Air Fryer Jacket Potatoes

Elevate your dinner with crispy, loaded Air Fryer Jacket Potatoes.

★★★★★ 5 from 1 vote



PREP TIME

5 mins

COOK TIME

50 mins

TOTAL TIME

55 mins



COURSE

Side Dish

CUISINE

American

SERVINGS

4

CALORIES

350 kcal



## INGREDIENTS

- 4 large Russet potatoes
- 2 tbsp olive oil
- 1 teaspoon salt
- 1 cup sour cream
- 4 pieces bacon, cooked and crumbled
- 1 stalk green onion diced

## INSTRUCTIONS

1. Start by cooking your potatoes, first spread olive oil over the potatoes and give them a good shaking of sea salt on top of them.
2. Set them into the air fryer basket for 50 minutes at 400 degrees F. air fryer setting. About every 10 minutes, shake the basket.
3. Cut a cross on the top of the potatoes, then fill with sour cream, crumbled bacon, and green onions. Add other toppings you desire.
4. Plate, serve, and enjoy!



KEYWORD

Air Fryer Baked Potatoes, Air Fryer Jacket Potatoes, Jacket Potatoes